



The Stove



Pre-Gamers

Sausage Puppies | \$12
Battered Sausage, Topped with Powdered Sugar and Maple Syrup

Birria Empanadas | \$15
Three Empanadas, House Made Consommé, Micro Cilantro, Jalapeño Cream

Breakfast Sliders | \$13
Two Brioche Buns with Scrambled Eggs, Smoked Ham, Caramelized Onions and Cheese Sauce

Fruit Platter | S \$18 L \$30
Seasonal Fruits Served with Whipped Cream, Caramel and Nutella

Short Rib Sliders | \$15
Two Brioche Bun Served with Marinated Short Rib

Avocado Toast | \$15
Brioche, Avocado, Tomato, Pepper Dews, Mozzarella, Balsamic Glaze, EVOO and Torn Basil
ADD Poached Egg +3

Hangover Tots | \$12
Tater Tots, Queso, Choice of Egg, Chipotle Creme, Chives | Birria+3, Carnitas +3, Short Rib +3, Chicken +4, Shrimp +5, Steak +10, Bacon +2, Sausage +2, Chorizo +2

Benedicts

Seafood Tower | \$60
Lobster Tail, Crab Cake, Shrimp, Caviar, Brioche Toast, Seafood Hollandaise, Poached Egg

Chicken & Waffle | \$24
Belgian waffle, Fried chicken, Poached egg, Jalapeño Bacon Gravy, Hollandaise

Southern | \$19
Short rib, Poached Egg, Smoked Hollandaise, Corn Bread Muffin Served with Breakfast Potatoes

Smoked Classic | \$16
Smoked Ham, Poached Egg, Classic Hollandaise, Toasted English Muffin, Served with Breakfast Potatoes

Smoked Lobstah Benny | \$37
Lobster Tail, Seafood Hollandaise, Hawaiian Roll, Poached Egg

Crab Cake Benny | \$25
Crab cake, Toasted English Muffin, Artichoke Cream, Grilled Asparagus, poached Egg, Seafood Hollandaise, Japanese sauce

Seafood

Surf & Turf | \$42
8 oz. Skirt Steak, 4 oz Main Lobster Tail or Crab Cake, Choice of Eggs, Hollandaise, Chipotle Creme

Lobstah Roll | \$27
Butter Poached Lobster, Celery, Cilantro Aioli, Hawaiian Roll, Old Bay Fries

Pancakes & Waffles

Berry Brioche Stack | \$16
Brioche French Toast, Raspberry Sauce, Layered Boysenberry Sauce, Whipped Cream, Mixed Berries, Chopped Pistachios

Bellini French Toast | \$16
Brioche French Toast, Peach Compote, Fresh Sliced Peaches, Crème Anglaise, Chopped Pecans

Banana Foster | \$28
Prepared Table-Side Flambéed Bananas, Vanilla Bean Ice Cream, Butter, Brown Sugar, Cinnamon, Bumbu Banana Rum
Choice of Pancake, Waffle or French Toast

Traditional French Toast | \$17
Brioche Slices, Mixed Berries, Whipped Cream

Belgian Waffles Your Way | \$13
Belgian Waffle Mixed Berries, Whipped Cream

Stove Stack Flapjacks | \$13
Three Pancakes, Mixed Berries, Whipped Cream

What's Poppin'

El Jefe Burrito | \$17
Spinach Tortilla, Scrambled Eggs, Breakfast Potatoes, Cotija Cheese, Oaxaca Cheese, Pico de Gallo, Jalapeño Cream, Sour Cream, Tri-Color Tortilla Chips
Birria +3, Carnitas +3, Short Rib +3, Chicken +4, Shrimp +5
Steak +10, Bacon +2, Sausage +2, Chorizo +2

Steak n Eggs | \$27
8 oz. Skirt Steak, Chimichurri, Two Eggs Any Style, Breakfast Potatoes, Choice of Toast

Chicken & Waffle | \$23
Fried Chicken Sliced, Belgian Waffle, Mixed Berries, Powdered Sugar, Maple Syrup

Build Your Own Signature Omelet | \$14
Eggs, House Cheese Blend, Breakfast Potatoes, Mornay on Side
Birria +3, Carnitas +3, Short Rib +3, Smoked Ham +3 Egg Whites +3

Chilaquiles | \$17
Tortilla Chips, Black Bean Purée, Oaxaca Cheese, Roasted Jalapeño Cream, Two Eggs Any Style, Red and Green Salsa, Pickled Onions, Avocado, ADD- Birria +3, Carnitas +3, Short Rib +3, Chicken +4, Shrimp +5, Steak +10, Bacon +2, Sausage +2, Chorizo +2

Chipotle Fried Steak | \$19
Chicken Fried Steak, Biscuit, Breakfast Potatoes, Chipotle Gravy, Two Eggs Any Style

Huevos Rancheros | \$17
Two Corn Tortillas, Black Bean Purée, Red Salsa, Chorizo, Oaxaca Cheese, Two Eggs Any Style, Mole Negro, Pickled Red Onions

Brunch Tacos | \$16
Corn Tortillas, Scrambled Eggs, Chorizo Potatoes, Poblano Sauce, Pickled Red Onions, Cotija Cheese

Sample Me | \$15
Eggs Any Style, Choice of Protein, Choice of Toast, Breakfast Potatoes

Montecristo | \$20
Ham, Gruyère Cheese, Dijon Mustard, Strawberry Jam, Topped with Fresh Berries, Powdered Sugar, Strawberry Compote

Biscuits & Gravy | \$17
Biscuits, Sausage Gravy, Breakfast Potatoes, Two Eggs Any Style, Choice of Sausage or Bacon Jalapeño Bacon +1, Turkey Bacon +1

Lunch

Henhouse Chick Sandwich | \$18
Flash Fried Crispy Chicken, Romaine Lettuce, Tomatoes, Honey Mustard and Jalapeño Glaze
Served w/ House Fries

BLTAE | \$16
Jalapeño Bacon, Lettuce, Tomato, Avocado, Fried Egg, Served w/ House Fries

Hangover Heaven Burger | \$19
Smashed Angus Burger infused with Spiced Cheddar, Sunnyside Egg, Lettuce, Tomato, Pickles, Pepper Dews, Special Sauce, Toasted Brioche Bun Served w/ French Fries
ADD BACON +3

Strawberry Fields Salad | \$12
Farmers Market Green, Strawberries, Blue Cheese Fondue Red Wine Drunken Onions
ADD- Grilled or Fried Chicken +4, Steak +10

Flaming Tequila Fajitas
\$18 CHKN | \$22 SHRIMP | \$24 STEAK
Your Choice of Tequila Chile Lime Protein, Blistered Onions & Peppers served with Sour Cream, Pico, Guacamole and Choice of Flour or Corn Tortillas. Served table-side!

Dessert

Sprinkle Cake
SLICE W/ CANDLES | \$14
WHOLE CAKE + BIRTHDAY PRESENTATION | \$135

Michigan Black Cherry & Ricotta Cheesecake | \$14
4 pieces

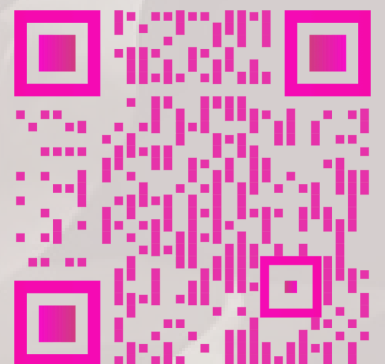
Brûlée Banana Split Boat | \$14
3 Scoops of Ice Cream, Vanilla, Strawberry, Chocolate with Brûlée Bananas, House Made Tahitian Vanilla Whip Cream and Nuts with a Cherry on Top. TABLE-SIDE WHIP CREAM

Sides & Add Ons

Sausage | \$5
Bacon | \$4
Jalapeno bacon | \$5
Toast | \$3
Avocado | \$4
Breakfast Potatoes | \$5
Red or Green Salsa | \$2

Smoked Ham | \$5
House Fries | \$5
Onion Rings | \$5
Vegan Sausage | \$7
Pancake | \$6
2 Eggs | \$6
House Tots | \$5

Secret Menu Specials



21% GRATUITY ADDED FOR PARTIES 5 OR MORE AND ALL PARTIES AFTER 12PM. CREDIT CARD HANDLING FEE OF 4% ADDED TO ALL CREDIT CARD TRANSACTIONS FROM SHIFT4 PROCESSING COMPANY. TO AVOID FEE, CASH IS ACCEPTED AND AN ATM IS AVAILABLE. \$20 TOXIC WASTE FEE FOR HAVING WAY TOO MUCH FUN! THE STOVE HAS LIMITED PARKING, PLEASE BE SURE YOU ARE NOT PARKED IN A TOW AWAY AREA OR SPOT.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Cocktail Menu

Upgrade to Ultra Premium Spirit +5

Show me the Mix-ology

I'm Trynna Get Laid | \$20

Rum, Pineapple, Disaronno, Creme de Banana

Bath Water | \$20

Vodka, Blue Curacao, Peach Schnapps, Lemon, Plum Wine Foam

Early Bird | \$20

Gin, Lemon, Peach Schnapps, St. Germaine, Rosé Champagne, Syrup

BBL | \$18

Rum, House Made Brazilian Lemonade

Pick Me Up | \$19

Spiced Cognac, Liquor 43, Coffee Liquor

Jungle Juice | \$20

Cognac, Tequila Blanco, Vodka, Lemon, Pineapple, Watermelon, Grenadine

Man-mosa | \$18

Bourbon, Cointreau, OJ, Orange Bitters, Champagne

Milk & Cookies | \$18

Vanilla Whiskey, Butterscotch, Milk, Cream

Spicy Latina | \$18

Reposado, Lemon, Mango, Triple Sec, Jalapeño

Call Me Honey | \$18

Reposado, Midori, Lemon, Egg White

Let's Party

Mimosas (1.5hr) | \$29

MIMOSA FLAVORS \$2 EACH | Orange, Strawberry, Pineapple, Watermelon, Passion Fruit, Cranberry, Peach, Mango

Bel Aire Gold (1.5) | \$150

ChamBong (ea) | \$8

ChamBlast (ea) | \$4

ChamBull | \$14

Money Shot | \$6 | Bucket of 6 \$30

JottShot Single Serve Gel Shots
Berry | Cherry | Lemon Drop

Beer & Seltzers

Corona | \$8

Modelo Especial | \$8

Stella Artois | \$8

Blue Moon | \$8

Happy Dad | \$8

Lemon Lime, Death Row, Wild Cherry, Watermelon, Pineapple

Bucket of Fun | 5 for \$35

Happy Dad, Mom Water or Dad Water

Brunch Favs

Screwdriver | \$14

Aperol Spritz | \$14

Espresso Martini | \$14

Bloody Mary | \$14

Red Sangria | \$14

Michelada | \$14

Peach Bellini | \$12

St Germain Spritz | \$12

Spark Plug Martini | \$14

Spark Plug Shot \$8

Premium Classics

Old Fashioned | \$16

Manhattan | \$15

Negroni | \$15

Cosmopolitan | \$15

Moscow Mule | \$15

Martini | \$15

Mojito | \$15

Pina Colada | \$14

Painkiller | \$14

White Russian | \$14

Black Russian | \$14

Irish Coffee | \$14

Kahlua N Coffee | \$12

Amaretto Coffee | \$12

Mexican Coffee | \$14

Gimlet | \$13

Dark N Stormy | \$18

French 75 | \$15

Tom Collins | \$15

Mai Tai | \$15

Margarita | \$14

Paloma | \$14

Bottles

Luc Bel Aire Gold | \$75

Luc Bel Aire Bleu | \$90

Luc Bel Aire Rosé | \$85

Banshee Cabernet '21 | \$50

Chateau Ste Michelle, Cabernet '18 | \$40

Coppola Chardonnay | \$45

Champagne Brut Rose Collet | \$135

By the glass

Luc Bel Aire Gold Champagnel \$16

Kinky Girl Frosé | \$14

Coppola Chardonnay | \$12

Cavit Pinot Grigio '22 | \$14

Three Wishes Cabernet | \$10

Please Drink
Responsibly

Coffee

Drip | \$4

Decaf | \$4

Iced | \$5

Espresso

Espresso | \$4

Cafe Latte | \$8

Cappuccino | \$8

Macchiato | \$8

Mocha | \$8

Americano | \$8

Matcha Latte | \$8

Energy

Red Bull | \$9

Original, Sugar Free

Soda

Pepsi | \$4

Diet Pepsi | \$4

Dr Pepper | \$4

Starry | \$4

Tea

Iced Black Tea | \$5

Organic Breakfast | \$5

Green Tea | \$5

Water

Still (1L) | \$11

Sparkling (1L) | 11

Baller Bottles

Veuve Clicquot | \$275

Don Julio Blanco | \$185

Casamigos Tequila | \$200

Silver Patron | \$165

Hennessy | \$175

Stoli Vodka | \$85

Jameson | \$100

Skyy Vodka | \$95